IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

wolfgang puck Bistro collection

W.P. APPLIANCES, INC.
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WOLFGANG PUCK

10-Cup Electric Rice Cooker Manual

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cord, plugs, and Rice Cooker housing in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Extreme caution must be used when moving an appliance containing hot liquids.
11. Do not use appliance for other than intended use.
12. To reduce the risk of electric shock, cook only in removable container.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
15. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

This appliance must be grounded. It is equipped with a three-wire detachable cord having a grounded plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in a risk of electric shock. Consult a qualified electrician, if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short detachable power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. If is necessary to use an extension cord, it should be positioned such that it should not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

A) Use only a three-wire extension cord with a three-blade grounding plug.

B) The marked rating of the extension cord must be equal to or greater than the rating of this appliance. Electrical rating is listed on the bottom of this unit.

Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Table of Contents

Important Safeguards	2
About Wolfgang Puck	3
Caution	5
Care and Cleaning	6
Know Your Rice Cooker	7
Before Your First Use	8
Helpful Hints	9
Vegetable Steaming Chart	10
Recipes	11
Limited Warranty	26
Contact Information	Back

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Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

1. Measure the quantity of rice and water according to the Operating Instructions.
2. Clean the rice cooker, particularly the condensation collector, after each use (see Care & Cleaning instructions).
3. Set the unit on a stable surface.
4. DO NOT expose to water, high humidity, or heat sources. DO NOT use the pan directly on an open flame.
5. Be sure to keep the unit out of the reach of children.
6. Keep holes that drain into the condensation collector clean and free of debris.
7. Plug into a properly wired wall outlet. Before you plug it in, make sure the voltage of the unit is the same as your local supply.
8. After plugging in, press the switch on immediately.
9. Cooking with the switch in Keep Warm position will cause low heat cooking and this will not cook the rice properly.
10. The unit becomes hot when in use. DO NOT touch the lid with your hand, and do not place your face or hand directly over the steam coming from the cooker.
11. Always keep the outside bottom of the pan and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction.
12. DO NOT tilt the rice-cooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the rice-cooker upside down, make sure to disconnect the power supply plug.
13. The pan must not be filled above the MAXIMUM CUP MARKING.
14. The lid must be closed tightly in the latched position at all times during cooking. (i.e. The unit must not be operated with the lid opened).
15. DO NOT cover the lid with a cloth. The lid may deform or change color.
16. DO NOT damage the power cord and do not attempt to repair it if it is damaged.
17. Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
18. Ensure that the plug fits all the way into the outlet.
19. Partially plugged-in cords may cause electric hazard.
20. DO NOT MOVE the unit while cooking.

Care & Cleaning

1. DO NOT immerse the rice cooker in water.
2. Clean the body and outer lid with a damp cloth. DO NOT use dishwashing detergent.
3. Wash the inner pot, steaming basket, measuring cup, scoop and condensation collector in warm soapy water.
4. Remove the detachable inner lid by grasping on both sides and gently pulling down. Wash in warm soapy water and dry thoroughly.

Know Your Rice Cooker

Before Your First Use

Carefully unpack the Rice Cooker and remove all packaging materials. Wash all removable parts (inner lid, inner pot, condensation collector, steaming tray, measuring cup & scoop and clean according to the Care & Cleaning instructions in this manual.

Warning: Do not immerse rice cooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.

Using Your Rice Cooker/Steamer to Cook Rice

1. Only measure rice with the enclosed measuring cup. For best results rinse measured rice until the water becomes relatively clear (see "Helpful Hints" section for details).
2. Place rinsed rice in the pan, add water. For 6 cups of uncooked rice (yields 10-12 cups of cooked rice), use 6 full scoops of rice to the line indicated on the measuring cup and add to inner pot.
3. Add water to the 6 cup line on the inside of the pot. Always add the rice to the pot BEFORE adding the water to the pot. The water level marked on the inner pot is based upon having rice added already.
4. Place the pot in the rice cooker.
5. Close the outer lid. The lid is properly closed when it clicks.
6. Plug in and immediately press the switch down to "Cook". The "Cook" indicator light will illuminate to indicate the rice is cooking.
7. The rice cooker will automatically switch to "Keep Warm" when the cooking process has completed (approx 25 - 35 minutes). The Keep Warm function will continue until the unit is unplugged.
8. Open the rice cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
9. Remove and clean the condensation collector after every use.

Using Your Rice Cooker/Steamer to Steam Vegetables

1. Put 1 cup of water into the pan.
2. Place inner pot in the rice cooker housing and place the steaming basket on the pot.
3. Add ingredients to steaming basket (see "Steaming Chart" in this manual for suggested cooking times).
4. Close the outer lid. The lid is properly closed when it clicks.
5. Plug in and immediately press the switch down to "Cook". The "Cook" indicator light will illuminate to indicate steaming process has started.
6. Time the cooking manually as the unit will automatically switch to "Keep Warm" should the water evaporate.

Helpful Hints

- Using the Keep Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.
- When steaming vegetables please reference the steaming chart in this manual. The charts are merely a guide, you may wish to adjust the times according to your own taste preferences.

• Washing Rice

When rice is milled some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch & residues, which will provide you with much whiter, fluffier rice.

Remember to always use the measuring cup provided to accurately measure the rice. Add the desired amount of rice to the rice cooker inner pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice tip the inner pot to remove the cloudy water and repeat several times until the water remains clear.

• Cooking other types of rice

Your Wolfgang Puck Rice Cooker can handle a wide variety or rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. When cooking rice other than short grain white rice it will be necessary to increase the amount of water by 1.5 – 2 times more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

• A note about the measuring cup provided with your rice cooker

Your rice cooker is able to cook a maximum of 10 cups of raw rice, which is the equivalent of 20 cups of cooked rice. A rice cooker cup is equivalent to 6 ounces, or approx 3/4 of a cup. This is why it is important to use the measuring cup that came with your rice cooker and not a standard 8 cup measure.

Fresh Vegetable Steaming Chart

Pour 1 cup of water into steamer; place vegetables in steamer basket.

VEGETABLE	QUANTITY	TIME
Asparagus, stems trimmed	1 pound	10 to 12 minutes
Green or Wax Beans, whole	1/2 pound	12 to 13 minutes
Broccoli, spears	3/4 pound	13 to 15 minutes
Broccoli, flowerets	3/4 pound	12 to 14 minutes
Cabbage, cut into 4 wedges	1/2 medium head (1 pound)	16 to 18 minutes
Carrots, 1-inch slices	1/2 pound	10 to 12 minutes
Carrots, 1-inch slices	1 pound stir halfway through cooking	13 to 15 minutes
Cauliflower, flowerets	1 pound (about 6 cups)	12 to 14 minutes
Corn-on-the cob, each halved	2 ears	12 to 14 minutes
Red or white potatoes, medium, quartered	1 pound	18 to 20 minutes
Red or white potatoes, medium, quartered	2 pounds medium stir halfway through cooking	27 to 30 minutes
Sweet potatoes, medium, quartered	1 pound	19 to 20 minutes
Snow peas	1/2 pound	8 to 9 minutes
Spinach, stems trimmed	1/2 pound	10 to 11 minutes
Zucchini or summer squash, sliced	1 pound	11 to 12 minutes

Steamed Lemon Cup Custards

2 servings

INGREDIENTS

1 cup heavy cream
1/4 cup plus 1 Tablespoon sugar
1 egg
2 egg yolks
2 teaspoons fresh lemon juice
Zest form 1 lemon

METHOD

1. 1. Whisk all together and pour into two buttered six ounce ramekins. Cover tops with a piece of aluminum foil.
2. Add 4 cups hot tap water to bottom of rice cooker. Place steamer basket on top and place ramekins in basket. Close and press COOK. Set timer for 25 minutes.
3. Check when time is up. Custards should be set but still very wobbly in the center. It is important to set a timer. Custards are easily over cooked.

Note: The flavor of this recipe can easily be changed.
For vanilla, omit lemon and add 1 teaspoon pure vanilla extract.
For coffee, omit lemon and add 2 teaspoons instant coffee.
For ginger, omit lemon and add 2 teaspoons grated fresh ginger

Recipe Courtesy, Marian Getz, Wolfgang Puck Chef

Split Pea and Ham Soup

6 - 8 servings

INGREDIENTS

2 cups dried split peas
6 cups chicken broth or good quality canned broth
1 meaty ham hock or 8 ounces chopped ham
2 strips bacon, diced
1 teaspoon lemon juice
1 rib celery, diced
2 carrots, peeled and diced
1 large onion, peeled and diced
Salt, pepper and cayenne pepper to taste

METHOD

1. 1. Combine all in rice cooker. Press COOK. Set timer for 45 minutes. When timer goes off, switch cooker to KEEP WARM for an additional hour. Check for seasoning.
2. The beauty of making this in the rice cooker is that it keeps the soup hot for as long as you want.

Recipe Courtesy, Recipe by Marian Getz, Wolfgang Puck Chef

Old Fashioned Pot Roast

4 - 6 servings

INGREDIENTS

4 pounds beef chuck
4 cups beef broth or good quality canned broth
4 small potatoes, scrubbed and halved
2 teaspoons minute tapioca
1 large onion, peeled and cut in eighths
2 cups baby carrots
1 rib celery, sliced
1 bay leaf
4 cloves garlic, sliced
2 Tablespoons ketchup
12 ounces beer or other desired liquid
salt and pepper to taste

METHOD

1. Layer all ingredients in rice cooker in order listed. Leave on KEEP WARM setting for 24 hours. Do not use COOK setting as that is too harsh of a boil for pot roast.
2. The KEEP WARM setting is 180-185 degrees and will cook the pot roast perfectly and the vegetables stay whole and beautiful. Check for seasoning before serving.

Recipe Courtesy, Marian Getz, Wolfgang Puck Chef

Steamed Chocolate Cup Custards

2 servings

INGREDIENTS

1 cup whole milk
1/2 cup half and half
3/4 cup chocolate chips, excellent quality
1/3 cup packed dark brown sugar
1 teaspoon pure vanilla
1 egg
1 egg yolk
1 pinch of kosher salt

METHOD

1. Zap milk and half and half in the microwave till hot. Add chocolate chips and stir till chocolate melts. Whisk in remaining ingredients. Pour into 2 buttered 6 ounce ramekins. Add 4 cups hot tap water to bottom of rice cooker bowl. Put steamer basket on top. Cover ramekins with plastic wrap and add to basket. Close and press COOK. Set timer for 25 minutes. When time is up, check custards. They should be barely set with very wobbly centers.
2. Use caution. It is easy to over cook these desserts. Remove, cool and enjoy

Recipe Courtesy Marian Getz, Wolfgang Puck Chef

Quickie Cornbread

6 servings

INGREDIENTS

1 cup yellow corn meal
1 cup all purpose flour
1/3 cup sugar
1 Tablespoon baking powder
1 teaspoon kosher salt
1 1/4 cup whole milk
1/2 cup vegetable oil
3 eggs

METHOD

1. Whisk all dry ingredients together in a mixing bowl. Pour over wet ingredients and whisk till smooth. Spray rice cooker bowl with nonstick spray. Pour in cornbread mixture. Press COOK.
2. After several minutes, the machine will switch to KEEP WARM. After 25 minutes, check cornbread. It is done when the top is pale and domed. A toothpick inserted off center should come out clean.
3. Unplug machine and using heavy pot holders, remove bowl from rice cooker. Invert carefully onto a serving platter. The bottom will be a beautiful golden brown. Serve warm with butter.

Recipe Courtesy Marian Getz, Wolfgang Puck Chef

Gorgonzola Cheese Polenta

4 - 6 servings

INGREDIENTS

4 Tablespoons unsalted butter
1 onion, chopped
2 cloves garlic, peeled and minced
1 cup chicken broth or good quality canned chicken broth
11/2 cups half and half or milk
1 cup coarse grain polenta, either white or yellow
salt and pepper as desired
1/2 cup heavy cream
6 ounces gorgonzola or blue cheese

METHOD

1. 1. Put butter, onion and garlic in rice cooker bowl and press COOK. Saute onion and garlic, stirring occasionally till fragrant and translucent. Add everything but the cream and gorgonzola. Stir occasionally. When machine switched to KEEP WARM, add cheese and cream. Taste and adjust seasoning if needed. Remove and enjoy.

Note: Great with lamb

Recipe Courtesy, Marian Getz, Wolfgang Puck Chef

Beer Braised Baby Back Ribs

4 servings

INGREDIENTS

1 slab baby back ribs, cut in 4 pieces
1 teaspoon seasoning salt *
1 tablespoon olive oil (optional)
12 ounces beer
1 cup stock
1 1/2 cups barbecue sauce

METHOD

1. Wash and pat dry the slap of ribs. Season ribs with salt rub.
2. Turn rice cooker to cook and add oil. When hot add ribs and brown on meat side.
3. Add beer, stock, and barbecue sauce. Press cook and let cook for 1 hour.

*If you do not have a favorite seasoning salt, you can blend in equal proportion, salt, pepper and paprika.

SERVING IDEAS

Place steamer basket on top for the last ten minutes with 4 ears of corn.

Recipe Courtesy, Debra Murray, HSN TV Show Host

Chicken and Dumplings

6 servings

INGREDIENTS

8 medium skinless chicken thighs or legs
1 teaspoon salt
1/8 teaspoon poultry seasoning
1/2 teaspoon pepper
1 teaspoon olive oil – optional
1 cup diced onion
1 cup diced celery
1 cup baby carrots – peeled
1 cup mushrooms – sliced
3 cups chicken stock
1 10 3/4 ounce can cream of mushroom soup or chicken
sprig thyme
dumplings – see recipe following page

METHOD

1. Wash chicken parts and pat dry.
2. Sprinkle chicken with salt, pepper, and seasoning.
3. Press the cook button on the rice cooker. Add olive oil.
4. When oil is hot add chicken pieces and brown both sides.
5. Add onions, celery, carrots, and mushrooms and sauté for a minute.
6. Add remaining ingredient except for the dumplings. Stir, close lid, and let cook for 45 minutes. Make sure rice cooker is on cook.
7. Prepare dumplings. Open rice cooker and spoon 6 mounds of dumpling batter over chicken close lid. Press cook. Let it cook for 5 minutes. Turn rice cooker to keep warm until ready to eat.

Recipe Courtesy, Debra Murray, HSN TV Show Host

Dumplings

6 servings

INGREDIENTS

1 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
2 tablespoons shortening
1/2 cup buttermilk
1 tablespoon chopped fresh herbs.
(i.e. flat leaf parsley, chives, thyme, sage)

METHOD

1. In a medium bowl, mix flour, salt, and baking powder together.
2. Add shortening and herbs, the mixture will look like crumbs.
3. Add buttermilk and stir until moist.

Recipe courtesy, Debra Murray, HSN TV Show Host

Flavorful Smashed Potatoes

8 servings

INGREDIENTS

6 russet potatoes, peeled and quartered
1 tablespoon olive oil
2 cloves garlic – whole
1 rutabaga – peeled into 2" pieces
1 can chicken stock
1/2 teaspoon salt
1 teaspoon pepper
3 tablespoons butter or margarine
1 tablespoon cream or milk

METHOD

1. Add oil to rice cooker and press cook. When oil is hot sauté garlic. Cook for several minutes. Do not allow to brown.
2. Add potatoes, rutabaga, and stock. Cook for 30 minutes.
3. After 30 minutes add remaining ingredients and smash with a potato masher. Will be slightly chunky.

NOTES

Substitution for rutabaga could be celery root, parsnips, or turnips. You may add 1 tablespoon fresh rosemary and thyme leaves right after cooking garlic

Recipe courtesy, Debra Murray, HSN TV Show Host

One Pot Dinner for Four

4 servings

INGREDIENTS

1 7.8 oz box scalloped potatoes
1 cup milk
3 1/4 cups water
1 tablespoon butter or margarine, softened
1 package polish sausage, sliced into 1 inch slices
1 pound baby carrots, peeled

METHOD

1. Add scalloped potatoes, milk, water, and butter to rice cooker. Push cook and let cook for ten minutes.
2. After ten minutes, add steamer basket with sausage and carrots and cook for ten minutes more

Recipe courtesy, Debra Murray, HSN TV Show Host

One Pot Pasta Primavera

6 servings

INGREDIENTS

2 cups dry pasta (ie.ziti, penne)
2 cups beef, chicken, or vegetable stock
1 1/2 cups pasta sauce, bottled or homemade
1 cup fresh vegetables (zucchini, broccoli, or mushrooms)
1/4 cup shredded mozzarella cheese (optional)

METHOD

1. Add pasta, stock, and sauce to rice cooker. Press cook.
2. After 10 minutes, stir in vegetables and sprinkle cheese on top. Cook for 2 to 3 minutes.
3. Switch to keep warm until ready to eat

Recipe courtesy, Debra Murray, HSN TV Show Host

Pad Thai

4 servings

INGREDIENTS

2 boxes pad thai stir fry rice noodles with sauce
4 cups water
1 cup fresh vegetables
1 pound medium shrimp, peeled and deveined

METHOD

1. Put water and sauce in rice cooker. Put Steamer basket on top with shrimp and vegetables. Push to Cook setting.
2. After 20 minutes add noodles, vegetables, and shrimp to sauce. Stir, close lid and let cook for 5 minutes.

Recipe courtesy, Debra Murray, HSN TV Show Host

Sloppy Joes

6 - 8 servings

INGREDIENTS

2lbs lean ground beef
1 small onion, chopped
2 cloves garlic, minced
1/2 bell pepper, chopped
3 tablespoons Worcestershire sauce
3 tablespoons brown sugar
2 teaspoons yellow mustard
2 teaspoons cider vinegar
1 1/2 teaspoons chili powder
1 6oz can tomato paste
1 cup water
Salt and pepper to taste

METHOD

1. In Rice Cooker combine onion, garlic, bell pepper, tomato paste, water, brown sugar, Worcestershire sauce, mustard, vinegar, and chili powder. Stir until mixed.
2. Crumble ground beef over mixture and stir well.
3. Close the lid and press the cook cycle.
4. When Rice Cooker switches over to the keep warm setting, stir the mixture and press the cook cycle one more time.
5. When the Rice Cooker switches to the keep warm cycle the second time, stir well, and serve.

Recipe courtesy, Christina Chancey

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.